IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant : Matthias AUGUSTIN et al. Confirmation No. 1364

Serial No.: 10/588,001 Group Art Unit: 1614

(National Stage of PCT/EP2005/001042)

Examiner: not yet assigned

I. A. Filed: February 2, 2005

For: OIL OF CORIANDER, OIL OF CORIANDER-CONTAINING

COMPOSITIONS HAVING ANTIMICROBIAL

AND ANTIPHLOGISTIC EFFECTS AND THEIR USE

INFORMATION DISCLOSURE STATEMENT

Commissioner for Patents
U.S. Patent and Trademark Office
Customer Service Window, Mail Stop PCT
Randolph Building
401 Dulany Street
Alexandria, VA 22314

Sir:

Pursuant to 37 C.F.R. § 1.56 and 37 C.F.R. §§ 1.97-1.98, Applicants hereby direct the Examiner's attention to the following documents cited in the International Search Report for International Application PCT/EP2005/001042, of which the above-referenced application is a National Stage:

- (1) EP 0 709 084 A2, May 1, 1996, accompanied by an English language abstract thereof (provided by esp@cenet);
- (2) U.S. Patent No. 6,440,434 B1 (BARRETT et al.), August 27, 2002;
- (3) EP 0 888 773 A1, January 7, 1999, accompanied by an English language abstract thereof (provided by esp@cenet);
- (4) U.S. Patent No. 6,042,841 (ALALUF et al.), March 28, 2000;

- (5) EP 0 433 132 A1, June 19, 1991, accompanied by an English language abstract thereof (provided by esp@cenet);
- (6) U.S. Patent No. 6,579,543 B1 (McCLUNG), June 17, 2003;
- (7) DELAQUIS et al., "Antimicrobial activity of individual and mixed fractions of dill, cilantro, coriander and eucalyptus essential oils", International Journal of Food Microbiology 74 (2002), pp. 101-109;
- (8) Abstract of KIM et al., "Antimicrobial activity of coriander (Coriandrum sativum L.) extract", J. Korean Soc. Food Sci. Nutr. 30(4), pp. 592-598 2001, Database accession no. 2001-00-t1066 FSTA.

Furthermore, Applicants direct the Examiner's attention to the following documents:

- (9) STASHENKO et al., "SPME Determination of Volatile Aldehydes for Evaluation of In-Vitro Antioxidant Activity", Analytical and Bioanalytical Chemistry, vol. 373, no. 1-2 (2002), pp. 70-74; Applicants note that this document is cited and discussed in the present application, beginning at page 2, line 28;
- (10) AGA et al., "Preventive Effect of *Coriandum Sativum* (Chinese parsley) on Localized Lead Deposition in ICR Mice", Journal of Ethnopharmacology, vol. 77 (2001), pp. 203-208; Applicants note that this document is cited and discussed in the present application, beginning at page 3 line 1;

- (11) MARUZZELLA et al., "Antimicrobial Substances from Resistant and Non-Resistant Seeds", Nature, vol. 183 (1959), pp. 972-973; Applicants note that this document is cited and discussed in the present application, beginning at page 3, line 6;
- (12) MARUZZELLA et al., "Antimicrobial Substances from Seeds", Journal of the American Pharmaceutical Association, vol. 48, no. 6 (1959), pp. 356-358; Applicants note that this document is cited and discussed in the present application, beginning at page 3, line 7;
- (13) ROSS et al., "Antimicrobial Activity of Some Egyptian Aromatic Plants",
 Fitoterapia, vol. 4 (1998), pp. 201-205; Applicants note that this
 document is cited and discussed in the present application, beginning
 at page 3, line 13;
- (14) GRAY et al., "Insulin-Releasing and Insulin-Like Activity of the Traditional Anti-Diabetic Plant Coriandrum Sativum (Coriander)", British Journal of Nutrition, vol. 81 (1999), pp. 203-209; Applicants note that this document is cited and discussed in the present application, beginning at page 3, line 23;
- (15) ISHIDATE et al., "Primary Mutagenicity Screening of Food Additives Currently Used in Japan", Food Chemistry and Toxicology, vol. 22, no. 8 (1984), pp. 623-636; Applicants note that this document is cited and discussed in the present application, beginning at page 3, line 29;
- (16) RICHTER et al. "Fat Infiltration in Liver of Rats Induced by Different Dietary Plant Oils: High Oleic-, Medium Oleic- and High Petroselinic

Acid Oils", Zeitschrift für Ernährungswissenschaft, vol. 35, no. 3 (1969), pp. 241-248; Applicants note that this document is cited and discussed in the present application, beginning at page 4, line 2.

Copies of the above-listed documents (with the exception of U.S. patents), the International Search Report for International Application PCT/EP2005/001042 (in English and German) and the International Preliminary Report on Patentability thereof (in English) are enclosed together with a completed copy of the Form PTO-1449 listing the above documents (1) to (16). Accordingly, the Examiner is requested to consider these documents and to indicate such consideration by returning a signed and initialed copy of the Form PTO-1449 with the next official communication.

Further to 37 C.F.R. §1.98 (a)(2)(ii), copies of the U.S. patents listed above are not enclosed herewith. However, if any copies are needed, the Examiner is respectfully requested to contact the undersigned.

Applicants note that an Office Action on the merits has not yet issued in the instant application, and thus, no fee is necessary to ensure consideration of this statement. However, if an Office Action has issued and is crossing in the mail with this statement, the Patent and Trademark Office is hereby authorized to charge Deposit Account No. 19-0089 any fee necessary to ensure consideration of the submitted materials.

Should there be any questions, the Examiner is invited to contact the undersigned at the telephone number listed below.

> Respectfully submitted, Matthias AUGUSTIN et al.

Neil F. Greenblum Heribert F. Muensterer Reg. No. 50,417

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December 1, 2006 GREENBLUM & BERNSTEIN, P.L.C. 1950 Roland Clarke Place Reston, VA 20191 (703) 716-1191

FORM PTO-1449

U.S. Department of Commerce Patent and Trademark Office P

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	6	Activity", Analytical and Bioanalytical Chemistry, vol. 373, no. 1-2 (2002), pp. 70-74. AGA et al., "Preventive Effect of <i>Coriandum Sativum</i> (Chinese parsley) on Localized Lead Deposition Mice", Journal of Ethnopharmacology, vol. 77 (2001), pp. 203-208.																
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^{*}EXAMINER: Initial if citation considered, whether or not citation is in conformance with MPEP 609; draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.